

DINNERLY



Feed A Crowd: Vego Pesto Pasta

Same Meal Price, More Servings!



35 minutes



2 Servings

Want extra bang for your buck? Serve up more with our Feed A Crowd recipes. We've added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.

WHAT WE SEND

- 2 sweet potatoes
- 1 head broccoli
- 2 x 200g shell pasta ¹
- 40g slivered almonds ¹⁵
- 100g basil pesto ^{7,15}
- 100g feta ⁷

WHAT YOU NEED

- 2 garlic cloves
- 1½ tbs olive oil
- 2 tsp honey

TOOLS

- 2 oven trays
- baking paper
- large saucepan
- small frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7), Tree Nuts (15). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 795kcal, Fat 34.3g, Carbs 92.3g, Proteins 24.8g



1. Prep ingredients

Preheat the oven to 220C. Line 2 oven trays with baking paper. Bring a large saucepan of salted water to the boil for the pasta. Crush or finely chop **2 garlic cloves**. Cut the **unpeeled sweet potatoes** into 2cm chunks. Cut the **broccoli** stem into 1cm chunks, then cut the head into small florets.



2. Roast vegetables

Combine the **garlic**, **3 tsp olive oil** and **2 tsp honey** in a bowl. Put the **sweet potato** on a lined tray, drizzle with the **oil mixture** and season with **salt and pepper**. Put the **broccoli** on the remaining lined tray, drizzle with **3 tsp olive oil** and season with **salt and pepper**. Roast the vegetables for 20-25 mins until golden and tender.



3. Cook pasta

Meanwhile, cook the **pasta** in the pan of boiling water for 11 mins or until al dente. Reserve **180ml (¾ cup) cooking water**, then drain the pasta. Return the pasta to the pan.



4. Toast almonds

Put the **almonds** in a cold small frypan over medium heat. Toast, tossing, for 3-4 mins until evenly golden. Remove from the pan.



5. Serve up

Add the **reserved cooking water**, **roasted vegetables**, **pesto** and **half the feta** to the pasta in the pan and toss to combine. Taste, then season with **salt and pepper**. Divide the **pesto pasta** among bowls, crumble over the **remaining feta**, scatter over the **almonds** and enjoy!



6. Feed A Crowd

If you like, put the pasta in a big bowl in the middle of the table for everyone to help themselves. If you have some on hand, serve with some extra virgin olive oil for drizzling or lemon wedges to squeeze over.